

# SPHERIFICATIONS

## INTRODUCTION & OBJECTIVES

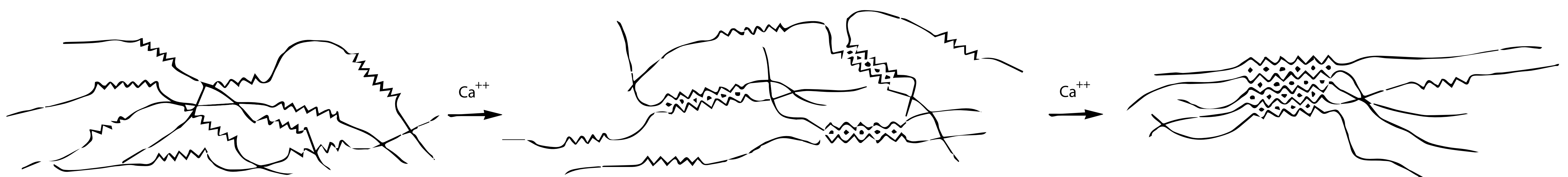
The spherification is a culinary technique of molecular gastronomy based on the formation of spheres of food or drink, characterized by a liquid interior and a jelly surface.

In this dissemination study we will deepen in the process of physicochemical spherifications, the substances used to make them and the various factors involved in the process.

## INGREDIENTS

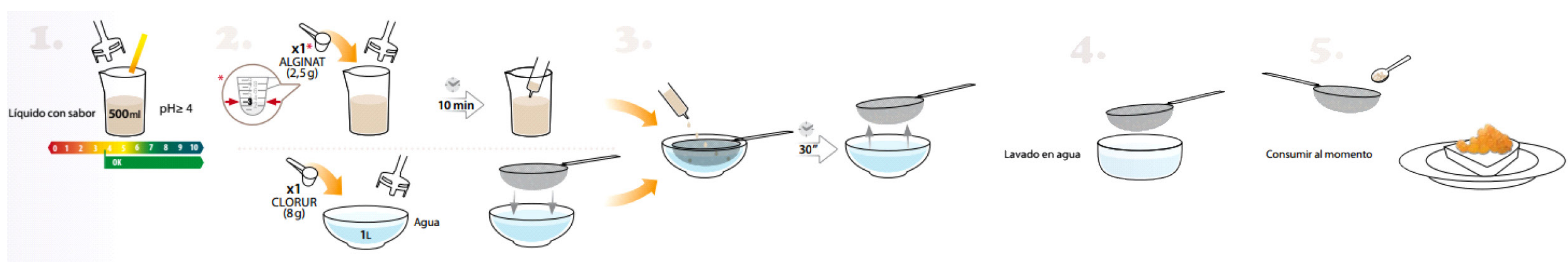
· Sodium Alginate · · Calcium ·

## GELIFICATION PROCESS

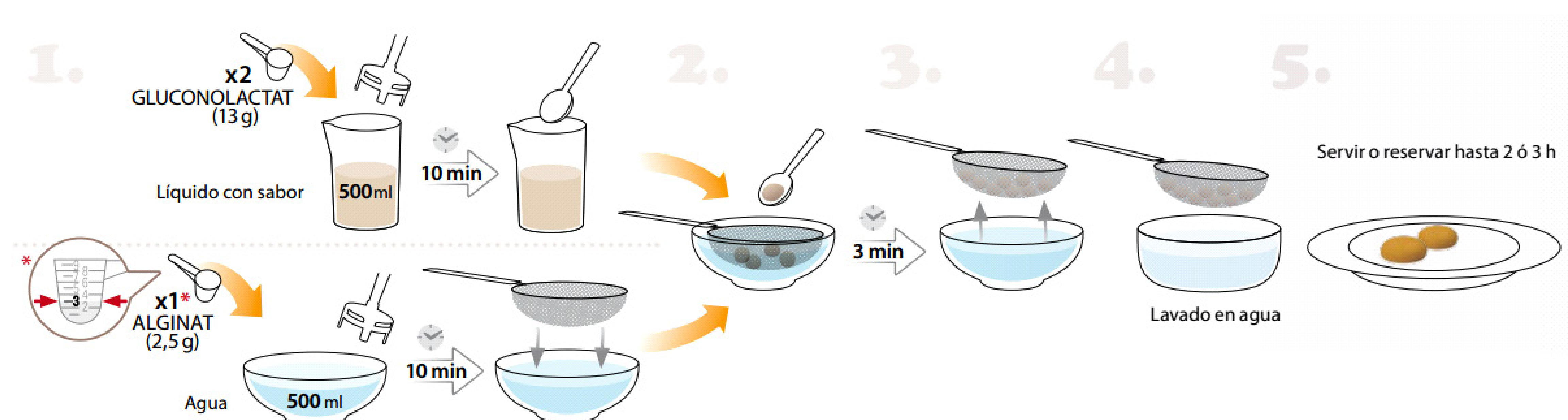


## SPERIFICATION PROCESS

### Direct spherification



### Inverse spherification



## CONCLUSIONS

Through this dissemination study I had resolved some doubts about spherification process that I didn't understand, and I've learned something new and surprising. In particular, I have focused so much in alginates and their physicochemical properties information, as in the essential aspects of the spherification process.

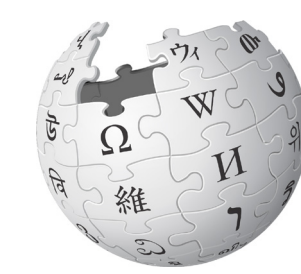
The world of spherifications is much higher than imaginable as the number of flavour combinations you can do.



· Alginate ·



· Process ·



· Spherification ·